Folger's®
COOKING WITH COFFEE

Nothing goes better with more kinds of foods than a freshly brewed cup of delicious Mountain Grown Folger's®. And now, here's a cookbook that shows you how to make all kinds of foods and beverages taste great by using Mountain Grown Folger's coffee —right in the recipe!

Why is Folger's coffee so good? It's a special blend. Folger's Mountain Grown coffee-that's the richest, most aromatic kind of coffee there is.

We think you'll really enjoy Mountain Grown Folger's cup after delicious cup . . . and recipe after delicious recipe.

Brew interest in dining with ***Lamb Shish Kebabs,*** *recipe page* 48, ***Date Orange Pudding Ring,*** *page* 41, ***Coffee Cherry Layer Cake,*** *page* 24, *and* ***Banana Java Bread,*** *page* 16. *Pictured on the cover are* ***German Mocha Cake,*** *page* 23, *and* ***Belgian Coffee,*** *page* 7.

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Better Homes and Gardens TEST KITCHEN®

This seal assures you that every recipe in the COOKING WITH COFFEE cookbook from Folger's is tested and approved by the Better Homes and Gardens Test Kitchen. Each recipe is tested for family appeal, practicality, and deliciousness.

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MOUNTAIN GROWN
Folger
COFF
100% Pure Coffee
for automatic drip coffeemakers
MOUNTAIN GROWN
Folger's
FLAKED COFFEE
MAKES AS MANY CUPS AS
ONE FULL POUND
NET WT. 13 OZS.

Choosing And Using The Right Folger's Grind For Your Coffeemaker

No matter how you brew it, you can have a full, rich-flavored cup of coffee every time with Folger's. Start off with the proper grind of Folger's Coffee for your particular coffeemaker and then follow these simple steps for great tasting coffee every time in every cup.

SELECTING THE PERFECT FOLGER'S GRIND

Folger's Regular Grind is most widely used because of its intermediate grind size. It's specifically made for range-top percolators since the grounds are coarse enough not to filter through the basket and fine enough to make a good, flavorful cup of coffee.

Folger's Electric Perc is especially formulated for its use in electric percolators. It's coarser than Regular Grind to give optimum performance in electric percolators while minimizing sediment in the cup.

Folger's Drip Grind is made for drip coffeemakers. Since the water passes through the grounds only once with these machines, the grounds must be very fine but not so fine as to cause unwanted sediment in the pot or cup.

Folger's Flaked Coffee has been specifically designed for automatic drip coffeemakers. The flaked form of coffee releases even more rich flavor during brewing so you can use less coffee for brewing. That's why a 13-ounce can makes as much coffee as a full pound of ground coffee.

BREWING A PERFECT CUP OF COFFEE

Always start with fresh cold water. Household hot water pipes often have mineral deposits which can affect the taste of the water, and thus the flavor of the coffee.

Store your coffee correctly. The best place is in a tightly covered container in the refrigerator. Heat and moisture cause coffee to go stale more rapidly.

Use the same measurements consistently. Directions on the Folger's package provide recommended measurements. Strength may be varied by using more or less coffee per cup according to your taste. Many of the recipes in this cookbook call for "strong-brewed FOLGER'S Coffee." This is prepared according to Folger's directions and perked on the strong setting of the coffeemaker. Or, if using an automatic drip coffeemaker, brewed according to manufacturer's directions for strong coffee.

Clean all coffeemakers and coffee cups immediately after use. Use only filters of highest quality and dispose of them immediately after the brewing process is completed.

Coffee With International Flair

Coffee trees grow only under very select conditions. They do best in a well-watered, tropical climate, preferably at a high altitude and under a constant temperature of 65 to 70 degrees.

Different areas of the world prefer and import different blends of beans and have become known for different coffee specialties.

Join us for a spin through the world of company-special coffees, starting with this Gaelic Brunch of ***Irish Coffee*** *and* ***Peach Crumb Coffee Cake****, pictured at the right. The coffee cake recipe is on page 17.*

IRISH COFFEE

6 tablespoons Irish whiskey
2 or 4 teaspoons sugar
1 cup hot strong-brewed FOLGER'S Coffee
Whipped cream

For each serving pour 3 tablespoons whiskey into a heat-proof glass or coffee cup. Add 1 or 2 teaspoons sugar and ½ cup hot coffee to each. Stir to dissolve sugar. Spoon a dollop of whipped cream atop each serving. Makes 2 servings.

CAFE HOLLANDER

2 tablespoons chocolate-mint liqueur
2 teaspoons crème de cacao
1 cup hot brewed FOLGER'S Coffee
Whipped cream
Chocolate curls

For each serving in heat-proof glass or coffee cup combine 1 tablespoon chocolate-mint liqueur and 1 teaspoon crème de cacao. Add ½ cup hot coffee to each; stir. Top each with a dollop of whipped cream. Garnish with chocolate curls. Makes 2 servings.

MEXICAN POT COFFEE

6 cups water
½ cup packed dark brown sugar
4 inches stick cinnamon
2 whole cloves
½ cup FOLGER'S ground Coffee

In coffeepot or saucepan combine water, brown sugar, cinnamon, and cloves. Bring to boiling, stirring till sugar dissolves. Add coffee; cover and simmer 1 minute. Stir; let stand about 4 minutes or till grounds settle. Strain into cups. Makes 8 servings.

VIENNESE SPICED COFFEE

3 cups hot brewed FOLGER'S Coffee
3 tablespoons sugar
8 whole cloves
3 inches stick cinnamon

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Whipped cream
Cinnamon sticks
Orange slices, quartered or finely shredded orange peel

In saucepan combine hot coffee, sugar, cloves, and the 3 inches stick cinnamon. Cover; bring mixture to boiling. Remove from heat, cover, and let stand about 5 minutes. Strain; discard spices.

Pour hot coffee into cups or heat-proof glasses; top each with a dollop of whipped cream. Serve with cinnamon stick stirrers. Garnish with quartered orange slices or shredded orange peel. Serve immediately. Makes 4 to 6 servings.

CAFE BRÛLOT

To avoid any bitter flavor in the drink, remove all the white membrane from the lemon peel before using—

8 sugar cubes
16 whole cloves
2 inches stick cinnamon
Peel of 1 lemon, cut up
1½ cups brandy
4 cups hot strong-brewed FOLGER'S Coffee

In chafing dish combine sugar, cloves, cinnamon, lemon peel, and brandy. Stir to dissolve sugar. Pour hot coffee into demitasse cups. Warm brandy mixture slightly over low heat. Ignite, stirring to blend spices with brandy. When flame dies down, ladle mixture into demitasse cups filled with hot coffee. Serve immediately. Makes 14 to 16 servings.

Coffee With International Flair continued

CAFE AU LAIT

2 cups hot brewed FOLGER'S Coffee
1 cup milk
1 cup light cream
Sugar (optional)

Pour hot coffee into a warm pitcher or server. In saucepan combine milk and cream; stir over low heat till hot but not boiling. Beat with rotary beater till foamy. Pour into another warm pitcher or server. For each serving, fill a coffee cup by pouring from both pitchers at the same time, making the streams meet while pouring so each cup has half coffee and half milk mixture. Add sugar, if desired. Makes 4 servings.

COFFEE MILANO

Use your coffee maker to brew this spicy beverage—

½ cup FOLGER'S ground Coffee
¼ teaspoon ground cinnamon
4 cups water
1 slightly beaten egg white
Granulated sugar
6 tablespoons Galliano liqueur
¼ cup Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
Whipped cream

Place ground coffee in basket of coffee maker; sprinkle cinnamon over top. Using the 4 cups water, prepare coffee according to manufacturer's directions. Dip rims of small brandy snifters in slightly beaten egg white, then in sugar. Place 1 tablespoon Galliano liqueur and 2 teaspoons coffee liqueur in each snifter. Pour in ½ cup coffee. Top with whipped cream. Makes 6 servings.

CAFE COLOMBIAN

4 tablespoons Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
4 tablespoons chocolate syrup
1 cup hot brewed FOLGER'S Coffee
Whipped cream
Ground cinnamon

For each serving blend together 2 tablespoons coffee liqueur and 2 tablespoons chocolate syrup in a coffee cup. Add ½ cup hot coffee to each and stir. Top each with a dollop of whipped cream and a dash cinnamon. Makes 2 servings.

CAFE CARACAS

2 tablespoons rum
3 teaspoons anise-flavored liqueur
1 cup hot strong-brewed FOLGER'S Coffee
Whipped cream

For each serving blend together 1 tablespoon rum and 1½ teaspoons anise-flavored liqueur in a heat-proof glass or coffee cup. Add ½ cup hot coffee to each and stir. Top each serving with a dollop of whipped cream. Serve immediately. Makes 2 servings.

RUSSIAN CAFE

2 tablespoons Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
2 tablespoons vodka
1 cup hot strong-brewed FOLGER'S Coffee
Whipped cream

For each serving blend together 1 tablespoon coffee liqueur and 1 tablespoon vodka in heat-proof glass or coffee cup. Add ½ cup hot coffee to each and stir. Top each serving with whipped cream. Serve immediately. Makes 2 servings.

CAFE ARUBA

3 cups hot strong-brewed FOLGER'S Coffee

• • •

¼ cup orange peel cut in very thin slices and all white membrane removed
1 orange, peeled and sliced
1 tablespoon sugar
1 teaspoon aromatic bitters

• • •

½ cup whipping cream, whipped and sweetened

Measure hot coffee into glass pot. Add orange peel and slices. Steep over low heat for about 15 minutes. Add sugar and bitters. Do not boil. Strain and pour into warmed heat-proof glasses. Top with whipped cream. Makes 4 or 5 servings.

BELGIAN COFFEE

This delightfully rich coffee fix-up is pictured on page 22—

1 egg white
¼ teaspoon vanilla
½ cup whipping cream

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4 cups hot brewed FOLGER'S Coffee

• • •

Chocolate curls
Sugar (optional)

Beat egg white till stiff peaks form (tips stand straight). Add vanilla to whipping cream; whip till soft peaks form (tips curl over). Fold egg white into whipped cream. For each serving fill heat-proof glasses one-third full with whipped cream mixture. Fill glasses with 1 cup hot coffee each. (Whipped mixture will float to the top.) Garnish top with chocolate curls; serve at once. Serve with sugar, if desired. Makes 4 servings.

CARDAMOM COFFEE

12 cardamom seeds, crushed
2 cups hot brewed FOLGER'S Coffee

Place two crushed cardamom seeds in each of six demitasse cups. Fill cups with hot coffee. Makes 6 servings.

SWEDISH EGG COFFEE

1 pound FOLGER'S ground Coffee
1 cup water
1 or 2 slightly beaten eggs
8 quarts cold water
Dash salt

Boil a muslin bag large enough to hold twice the amount of coffee being used in clear water; rinse. Moisten coffee with the 1 cup water; combine with egg or eggs. Place mixture in wet muslin bag. Bring the 8 quarts cold water to a rolling boil; reduce heat to simmer. Add the salt. Add the bag of coffee, submerging it in the water. Cover and brew over low heat 30 minutes, pushing the bag down several times. Do not allow water to boil. Remove bag; keep coffee hot. Transfer coffee to serving pot. Makes 48 servings.

CAFE FRAPPÉ

1 cup strong-brewed FOLGER'S Coffee, chilled
1 cup coffee ice cream
¼ cup Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
2 tablespoons crème de cacao
Shaved chocolate

In blender container combine coffee, ice cream, coffee liqueur, and crème de cacao. Cover and blend till smooth. Pour into champagne glasses; garnish with shaved chocolate. Makes 4 servings.

Personalized Coffee

The idea of coffeehouses first spread across the European continent. Men would spend their afternoons in coffee emporiums, discussing the politics of the day. Women gathered, however, in private homes for their discussions—better known by the German word, kaffeeklatsch. Eventually, the ladies also made their way into the public coffeehouses to enjoy the social scene over a cup of steaming coffee.

For drop-in guests depend on ***Create-a-Coffee****, right, to please everyone gathered.*

CREATE-A-COFFEE

For the ultimate in easy desserts, set out the fixings and let everyone stir up his own—

Anise-flavored liqueur
White crème de menthe
Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
Cognac
Brandy
Orange liqueur
Light cream
Chocolate syrup
8 cups hot brewed FOLGER'S Coffee

• • •

Whipped cream
Orange peel
Lemon peel
Cinnamon sticks
Ice cream

For each serving pour about 3 tablespoons of a desired liqueur, a little cream, or chocolate syrup into a coffee cup; fill with ¾ cup hot coffee. Stir; add desired topping. Makes 12 servings.

HOT COFFEE ROYALE

1 cup whipping cream
2 tablespoons sugar
½ teaspoon ground cinnamon
½ teaspoon finely shredded orange peel
5 cups hot strong-brewed FOLGER'S Coffee
1¼ cups apricot brandy

In mixer bowl combine whipping cream, sugar, cinnamon, and orange peel; whip till soft peaks form. Chill. Combine coffee and apricot brandy. Heat through, but do not boil. Serve in heat-proof glasses or coffee cups. Top with whipped cream mixture. Makes 8 servings.

COFFEE GROG

Pictured on page 40, *it's the delightful coffee version of a hot buttered rum—*

⅓ cup packed brown sugar
1 tablespoon butter
⅛ teaspoon ground cinnamon
⅛ teaspoon ground nutmeg
⅛ teaspoon ground cloves
⅛ teaspoon ground allspice

• • •

4½ cups hot strong-brewed FOLGER'S Coffee
¾ cup rum
¾ cup light cream
6 orange or lemon peel twists

In mixer bowl cream together sugar and butter. Blend in ground cinnamon, nutmeg, cloves, and allspice till completely mixed. Add coffee, rum, and cream till blended. Ladle mixture into coffee mugs; garnish each serving with an orange or lemon twist. Serve immediately. Makes 6 servings.

COFFEE PLUS

3 tablespoons Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
2 tablespoons crème de cacao
1 tablespoon brandy
2 cups hot strong-brewed FOLGER'S Coffee

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4 cinnamon sticks
Whipped cream

In small saucepan combine coffee liqueur, crème de cacao, and brandy. Pour in coffee; heat through, but do not bring to boiling. Pour coffee mixture into four coffee cups; serve each with cinnamon stick stirrer. Top each serving with a dollop of whipped cream. Serve immediately. Makes 4 servings.

Personalized Coffee continued

FOLGER'S COFFEE CONCENTRATE

To make a big batch of coffee concentrate, combine the entire one-pound can of FOLGER'S ground Coffee, and 7½ cups cold water in a large pitcher—

½ cup FOLGER'S ground Coffee
¾ cup cold water

In small bowl place coffee grounds. Slowly pour cold water over grounds to saturate; mix gently. Let grounds steep at room temperature overnight, 8 to 12 hours. Line inside of funnel with paper toweling or coffee filter paper. Pour the coffee ground mixture slowly into the funnel and allow concentrate to flow into a jar. Discard coffee grounds. Cover and store coffee concentrate in the refrigerator or freezer for future use. Makes ⅓ cup.

To make one cup of hot coffee for drinking, spoon 2 tablespoons coffee concentrate into a coffee cup; fill with hot water. Vary proportions of coffee concentrate to hot water according to taste.

COCONUT CLOUD COFFEE

2 cups milk
2 tablespoons sugar
1 3½-ounce can (1⅓ cups) flaked coconut
2 cups hot strong-brewed FOLGER'S Coffee
Whipped cream
Toasted coconut

In saucepan combine milk, sugar, and the 1⅓ cups coconut. Heat and stir till mixture steams. Pour milk mixture into blender container. Cover and blend till smooth. Strain. In same saucepan combine milk mixture and coffee; heat through but do not boil. Pour into four heat-proof glasses or coffee cups. Top each serving with a dollop of whipped cream and a little toasted coconut. Makes 4 servings.

MOCHA MILK PUNCH

Remember this blender punch for the holidays, an open house, a summer celebration, or a luscious after-dinner toast any time of year—

1 quart coffee ice cream
1 cup strong-brewed FOLGER'S Coffee, chilled
1 cup milk
¼ cup bourbon
¼ cup light rum
¼ cup crème de cacao

In blender container combine *half* the ice cream, the coffee, milk, bourbon, rum, and crème de cacao. Cover and blend till smooth. Pour into six glasses. Top each serving with a scoop of the remaining ice cream. Makes 6 servings.

COFFEE PUNCH

2 cups hot brewed FOLGER'S Coffee
¼ cup sugar
1 teaspoon vanilla
Dash salt
6 cups milk
¼ cup crème de cacao or orange liqueur

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1 quart vanilla ice cream
½ cup whipping cream, whipped
Freshly ground nutmeg

Combine the coffee, sugar, vanilla, and salt; add milk and crème de cacao or orange liqueur. Stir mixture till sugar dissolves. Cover and chill.

To serve, spoon the vanilla ice cream into a chilled punch bowl; pour the chilled coffee mixture over. Top mixture with dollops of whipped cream. Sprinkle whipped cream with a little freshly ground nutmeg. Ladle into glasses to serve. Makes 12 servings.

COFFEE BANANA SHAKE

This blender beverage goes together with a flick of the switch. Keep the ingredients on hand for an instant cooler or for an untraditional breakfast-on-the-run—

1 cup brewed FOLGER'S Coffee, chilled
2 medium ripe bananas, sliced
1 pint coffee ice cream
2 tablespoons sugar
1 or 2 drops almond flavoring

Pour chilled coffee into blender container; add bananas, ice cream, sugar, and almond flavoring. Cover and blend at high speed till thick and fluffy. Pour into chilled glasses. Makes 3 or 4 servings.

COFFEE APRICOT FLIP

1 cup brewed FOLGER'S Coffee, chilled
1 8-ounce can apricot halves
¼ cup whipping cream
1 cup coffee ice cream
Ground nutmeg

In blender container combine coffee, apricot halves with juice, whipping cream, and coffee ice cream. Cover and blend till smooth. Pour into chilled glasses. Sprinkle top with nutmeg. Makes 2 servings.

ICED COFFEE

Here's a good way to use extra brewed coffee. Just pour it into refrigerator trays and freeze for later use as ice cubes that won't dilute the beverage—

2 cups brewed FOLGER'S Coffee, cooled
Hot brewed FOLGER'S Coffee

Pour the 2 cups coffee into refrigerator tray. Freeze till firm. To make iced coffee, place cubes in heat-proof glasses. Pour the hot brewed coffee over the cubes. Makes about 1 tray of ice cubes.

CINNAMON ICED COFFEE

3½ cups hot strong-brewed FOLGER'S Coffee
6 inches stick cinnamon
½ cup whipping cream
Cracked ice
Cinnamon sticks

Pour hot coffee over the 6 inches stick cinnamon; let stand 1 hour. Remove stick cinnamon; stir in cream. Chill well. To serve pour chilled coffee mixture over cracked ice in glasses. Sweeten to taste. Serve with cinnamon stick stirrers. Makes 4 or 5 servings.

ICE CREAM FIZZ

4 cups brewed FOLGER'S Coffee, chilled
1½ quarts vanilla ice cream
1 12-ounce bottle lemon-lime carbonated beverage

For each serving, in tall soda glass, blend a little coffee with a spoonful of ice cream. Add several scoops of vanilla ice cream. Slowly pour in chilled coffee till glass is two-thirds full. Fill with lemon-lime beverage. Stir gently. Makes 6 servings.

STRAWBERRY BREEZE

1 cup strong-brewed FOLGER'S Coffee, chilled
1 cup light cream
3 tablespoons sugar
1 cup strawberries
½ cup crushed ice

In blender container combine coffee, light cream, sugar, strawberries, and crushed ice. Cover and blend at high speed till foamy. Pour into chilled tall glasses. Makes 2 or 3 servings.

Tempting Snacks

Taking the edge off an after-school appetite or snapping out of the midafternoon slump calls for high-energy, no-mess nibbles. Here's a sampling of snacks that appeals to kids and adults alike. You'll want to keep a supply of ***Coffee Caramel Corn, Glazed Coffee Doughnuts,*** *and* ***Spicy Walnuts*** *on hand for just such appetite attacks.*

COFFEE CARAMEL CORN

2½ quarts popped corn
1 cup salted peanuts
2¼ cups packed brown sugar
½ cup light corn syrup
½ cup strong-brewed FOLGER'S Coffee
½ cup butter or margarine
1 tablespoon vanilla

In large buttered bowl or pan mix popcorn and nuts; keep warm in 225° oven. In large saucepan combine sugar, syrup, coffee, and butter or margarine. Cook over medium heat, stirring occasionally, till syrup reaches soft-crack stage (290°). Remove from heat; stir in vanilla. Pour syrup in fine stream over popcorn mixture. Working quickly, mix well till kernels are completely coated. Spread out on buttered cookie sheets or platters. Quickly separate into bite-size clusters with 2 buttered forks. Cool. Makes about 3½ quarts.

SPICY WALNUTS

2½ cups walnut halves
1 cup sugar
½ cup strong-brewed FOLGER'S Coffee
1 teaspoon ground cinnamon
½ teaspoon salt
1½ teaspoons vanilla

Heat walnut halves in 375° oven for 5 minutes, stirring once. Butter sides of heavy 2-quart saucepan. In prepared saucepan combine sugar, coffee, cinnamon, and salt. Cook and stir till sugar dissolves and mixture comes to boiling. Cook, without stirring, to soft-ball stage (236°). Remove from heat. Add vanilla; beat by hand 1 minute or till mixture just begins to thicken. Add warm nuts; stir quickly till nuts are well-coated. (Coating will be sugary.) Turn out onto buttered platter or cookie sheet. Separate at once, using two forks. Makes about 1 pound.

GLAZED COFFEE DOUGHNUTS

3¼ cups all-purpose flour
2 teaspoons baking powder
Dash salt
2 beaten eggs
⅔ cup sugar
1 teaspoon vanilla
⅔ cup strong-brewed FOLGER'S Coffee, cooled
¼ cup butter or margarine, melted
Fat for frying
Coffee Icing, recipe page 19

Stir together flour, baking powder, and salt. Beat eggs, sugar, and vanilla together till thick. Combine coffee and butter. Add to egg mixture alternately with flour mixture, beating till blended after each addition. Cover; chill 2 hours. Roll dough out on lightly floured surface to ⅜-inch thickness. Cut with floured 2½-inch doughnut cutter. Fry in deep hot fat (375°) about 1 minute per side, turning once. Drain on paper toweling. While warm, drizzle with Coffee Icing. Makes 16 doughnuts.

CHOCOLATE HAYSTACKS

2 cups sugar
½ cup strong-brewed FOLGER'S Coffee
½ cup butter or margarine
¼ cup unsweetened cocoa powder
½ teaspoon vanilla
4 cups quick-cooking rolled oats
2 3½-ounce cans (2⅔ cups) flaked coconut
½ cup chopped walnuts

Combine sugar, coffee, butter, and cocoa; bring to hard boil, stirring till sugar dissolves. Remove from heat; add vanilla and a dash *salt*. Stir in oats, *half* the coconut, and the nuts. Drop from teaspoon into remaining coconut. Roll to coat; shape into a ball. Chill. Makes 5½ dozen.

Warm-From-The-Oven Breads

Recapture the old-fashioned goodness of home baking in your own kitchen with delicious ***Heidelberg Rye Bread, Finnish Braided Ring,*** *and* ***Russian Black Bread*** *(recipe page 16).*

The addition of hot coffee to a recipe makes yeast breads easier than ever to make. By melting the butter, margarine, or shortening in hot coffee and allowing it to cool to the perfect 115°, you'll save a step and a dirty saucepan.

HEIDELBERG RYE BREAD

An unheated oven is a good draft-free place to set a bowl of yeast dough to let it rest or rise. Place it on the upper rack with a bowl or pan of hot water on the lower rack—

3 to 3½ cups all-purpose flour
¼ cup unsweetened cocoa powder
2 packages active dry yeast
1 tablespoon caraway seed

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2 cups hot strong-brewed FOLGER'S Coffee
⅓ cup light molasses
2 tablespoons butter or margarine
1 tablespoon sugar
1 tablespoon salt

• • •

3 cups rye flour
Cooking Oil

In large mixer bowl combine *2½ cups* of the all-purpose flour, the cocoa powder, yeast, and caraway seed. In bowl combine hot coffee, molasses, butter or margarine, sugar, and salt; stir to melt butter. Cool mixture to 115°; add to flour mixture. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. Stir in rye flour and enough of the remaining all-purpose flour as you can mix in with a spoon. Turn out onto lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape into a ball. Cover; let rest 20 minutes. Punch down; divide in half. Shape each half into a round loaf; place on greased baking sheets or in two greased 9-inch pie plates. Flatten to a 6-inch diameter. Brush surface of loaves with a little cooking oil. Slash tops of loaves with sharp knife. Let rise till double (45 to 60 minutes). Bake in 375° oven for 25 to 30 minutes or till done. Remove from pans. Brush loaves again with a little cooking oil for a shinier surface; cool loaves on wire racks. Makes 2 loaves.

FINNISH BRAIDED RING

6 to 6⅓ cups all-purpose flour
2 packages active dry yeast
½ teaspoon ground cardamom
1 cup hot strong-brewed FOLGER'S Coffee
½ cup butter or margarine
½ cup sugar
1 teaspoon salt
2 eggs
1 tablespoon finely shredded orange peel
⅓ cup orange juice
1 egg yolk
1 tablespoon milk or water

In large mixer bowl combine *2 cups* of the flour, the yeast, and ground cardamom. In bowl combine hot coffee, butter or margarine, sugar, and salt; stir to melt butter. Cool mixture to 115°; add to flour mixture. Add eggs, orange peel, and juice. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. Stir in as much of the remaining flour as you can with a spoon. Turn out onto lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (5 to 8 minutes total). Shape dough into a ball. Place in lightly greased bowl; turn once. Cover; let rise in warm place till double (about 1 hour). Punch down; divide in half. Divide each half in thirds to make a total of 6 pieces. Shape into balls. Cover; let rest 10 minutes. Roll each ball to a 16-inch rope. Line up 3 ropes, 1 inch apart on greased baking sheet. Braid loosely, beginning in middle and working toward ends. Shape into ring. Pinch ends together and tuck under. Repeat with remaining 3 ropes. Cover; let rise in warm place till almost double (about 30 minutes). Stir together egg yolk and milk. Brush braids with egg mixture. Bake in 350° oven for 25 to 30 minutes or till golden. Cover loosely with foil the last 5 to 10 minutes of baking to prevent overbrowning. Makes 2 braids.

APPLE 'N SPICE BISCUITS

- 2 cups packaged biscuit mix
- ¼ cup chopped walnuts
- 2 tablespoons sugar
- ¾ teaspoon apple pie spice or ½ teaspoon ground cinnamon and ¼ teaspoon ground nutmeg
- ½ cup strong-brewed FOLGER'S Coffee, cooled
- ½ cup shredded peeled apple

In mixing bowl stir together biscuit mix, walnuts, sugar, and apple pie spice. Add coffee and apple, stirring just till dough clings together. Drop from tablespoon onto greased baking sheet. Bake in 450° oven 12 minutes. Makes 12.

BANANA JAVA BREAD

Pictured on the inside cover—

- 3 cups packaged biscuit mix
- ¾ cup packed brown sugar
- ¼ cup all-purpose flour
- ½ cup strong-brewed FOLGER'S Coffee, cooled
- 1 cup mashed banana (2 bananas)
- 1 beaten egg
- ½ cup chopped walnuts

In mixing bowl combine biscuit mix, brown sugar, and flour. Add coffee, mashed banana, and egg to dry ingredients; stir till blended. Stir in nuts. Grease bottoms of two 1-pound or two 13-ounce Folger's coffee cans. Divide batter between cans. Bake in 350° oven for 50 minutes; cool 10 minutes. Loosen sides; remove to wire rack. Cool; wrap and store overnight. Makes 2 loaves.

RUSSIAN BLACK BREAD

- 3½ to 4 cups all-purpose flour
- 4 cups rye flour
- 2 cups whole bran cereal
- 2 packages active dry yeast
- 2 tablespoons caraway seed
- 1 tablespoon sugar
- 1 tablespoon salt
- 2½ cups hot strong-brewed FOLGER'S Coffee
- ⅓ cup light molasses
- ¼ cup butter or margarine
- 1 square (1 ounce) unsweetened chocolate, cut up
- 2 tablespoons vinegar
- 1 slightly beaten egg white

In large mixer bowl combine *3 cups* of the all-purpose flour, *1 cup* of the rye flour, the whole bran cereal, the yeast, caraway seed, sugar, and salt. In bowl combine coffee, molasses, butter or margarine, chocolate, and vinegar; stir to melt butter. Cool mixture to 115°; add to flour mixture. Beat at low speed of electric mixer ½ minute, scraping bowl. Beat 3 minutes at high speed. Stir in remaining 3 cups rye flour and as much of the remaining all-purpose flour as you can mix in with a spoon. Turn out onto lightly floured surface. Knead in enough of the remaining all-purpose flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). (Dough may be slightly sticky due to rye flour.) Shape into a ball. Place in lightly greased bowl; turn once. Cover; let rise till nearly double (1 to 1½ hours). Punch down. Turn out onto lightly floured surface. Divide in half. Cover; let rest 10 minutes. Shape into two loaves. Place in two well-greased 8x4x2-inch loaf pans. Let rise till nearly double (30 to 40 minutes). Bake in 350° oven 25 minutes; brush with egg white. Return to oven; bake 20 minutes more or till done. Cool on wire racks. Makes 2 loaves.

MOLASSES OATMEAL BREAD

5¼ to 5½ cups all-purpose flour
2 packages active dry yeast
1 tablespoon salt
2 cups warm strong-brewed FOLGER'S Coffee (115°)
¼ cup light molasses
2 tablespoons cooking oil
1½ cups quick-cooking rolled oats
1 slightly beaten egg white

In large mixer bowl combine *2 cups* of the flour, the yeast, and salt. Add coffee, molasses, and cooking oil. Beat at medium speed of electric mixer for 2 minutes. Add *1 cup* of the remaining flour. Beat at high speed 1 minute. Stir in oats and enough of the remaining flour to make a moderately stiff dough. Knead on floured surface till smooth (about 5 minutes). Place dough in lightly greased bowl; turn once. Cover; let rise in warm place till double (1½ to 2 hours). Punch down. Divide in half. Cover; let rest 10 minutes. Shape each into round loaf on greased baking sheet. Cover; let rise till double (60 minutes). Brush with egg white. Bake in 375° oven 40 minutes. Makes 2 loaves.

CINNAMON STREUSEL COFFEE CAKE

1 package 2-layer-size regular cake mix (no pudding)
1 package 4-serving-size instant vanilla pudding mix
2 tablespoons cooking oil
1⅓ cups strong-brewed FOLGER'S Coffee, cooled
2 eggs
¼ cup all-purpose flour
¼ cup packed brown sugar
½ teaspoon ground cinnamon
1 tablespoon butter or margarine

In large mixer bowl blend cake mix, pudding mix, oil, coffee, and eggs. Beat 2 minutes at medium speed of electric mixer. Spread batter evenly in greased and floured 10-inch tube pan. Combine flour, brown sugar, and cinnamon; cut in butter or margarine. Sprinkle over batter. Bake in 350° oven for 40 to 50 minutes. Cool in pan 25 minutes; remove to wire rack to cool, streusel side up. Makes 12 to 16 servings.

PEACH CRUMB COFFEE CAKE

Pictured on page 4—

1 package 2-layer-size yellow cake mix (pudding-type)
1 cup flour
1 package active dry yeast
¾ cup warm strong-brewed FOLGER'S Coffee (115°)
3 eggs
1 21-ounce can peach pie filling
2 tablespoons granulated sugar
¼ teaspoon ground cinnamon
¼ cup butter or margarine
1 cup sifted powdered sugar
1 tablespoon corn syrup
1 tablespoon strong-brewed FOLGER'S Coffee

Reserve 1 cup of the dry cake mix for the topping. In large mixing bowl combine the remaining dry cake mix, the flour, yeast, ¾ cup coffee, and eggs. Mix by hand about 100 strokes. Spread batter in bottom of greased 13x9x2-inch baking pan. Spoon pie filling evenly over dough.

In bowl combine the reserved cake mix, the granulated sugar, and the cinnamon. Cut in butter or margarine with a fork or pastry blender till mixture resembles fine crumbs; sprinkle over pie filling. Bake in 375° oven for 30 to 35 minutes. Combine powdered sugar, corn syrup, and remaining coffee; drizzle over cake. Makes 12 servings.

All-Occasion Cookies And Candies

Homestyle hospitality starts with a cup of coffee and freshly baked cookies or a satisfying sweet. You simply can't miss when you have ***Old-fashioned Raisin Bars, Chocolate Pretzel Cookies, Buttery Peanut Brittle*** *or* ***Coffee Dot Fudge*** *(recipes here and pages 20 and 21), pictured at right, on hand to offer friends and drop-in company. Remember these for gift-giving any time of year. They're guaranteed to deliver a personal, special message.*

CHOCOLATE PRETZEL COOKIES

½ cup butter or margarine, softened
½ cup granulated sugar
1 egg
1 teaspoon vanilla
¼ cup strong-brewed FOLGER'S Coffee, cooled
1¾ cups all-purpose flour
3 tablespoons unsweetened cocoa powder
¾ teaspoon salt
½ teaspoon baking powder
2 squares (2 ounces) semisweet chocolate
2 tablespoons butter or margarine
2 cups sifted powdered sugar
1 teaspoon vanilla
Hot strong-brewed FOLGER'S Coffee

In mixer bowl cream together the ½ cup butter or margarine and the granulated sugar till light and fluffy. Beat in egg and the first 1 teaspoon vanilla. Stir in the ¼ cup coffee. Stir together flour, cocoa powder, salt, and baking powder; stir into dough till well blended. Cover and chill dough at least 1 hour. Divide dough into 24 pieces. With hands, roll each piece to a 12-inch rope on lightly floured surface. Shape each rope into a circle, crossing about 2 inches from ends of rope. Twist rope at point where rope crosses. Seal ends of rope to center of opposite side of circle, forming a pretzel shape. Place on ungreased cookie sheet. Bake in 350° oven for 10 minutes or till done. Cool on wire rack. In small saucepan melt semisweet chocolate and the 2 tablespoons butter over low heat. Remove from heat. Stir in powdered sugar and the remaining 1 teaspoon vanilla. Blend in enough additional hot coffee (about ¼ cup) till icing is of glaze consistency. Working over saucepan, spoon glaze over pretzels; dry on rack placed over waxed paper. (Add a little additional hot coffee to thin glaze as you work, if needed.) Makes 2 dozen.

OLD-FASHIONED RAISIN BARS

Top these tasty bar cookies with Coffee Icing below or a sprinkling of powdered sugar—

1 cup hot strong-brewed FOLGER'S Coffee
1 cup raisins
1 cup sugar
½ cup cooking oil
1 slightly beaten egg

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1¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon salt
¼ teaspoon ground allspice
⅛ teaspoon ground cloves
Coffee Icing, recipe below
½ cup chopped nuts (optional)

Pour hot coffee over raisins; cool to lukewarm. Stir in sugar, oil, and egg. Stir together flour, soda, cinnamon, nutmeg, salt, allspice, and cloves. Add raisin mixture; stir till combined. Pour batter into greased 15x10x1-inch baking pan. Bake in 375° oven for 12 to 15 minutes or till done. Cool. Spread with Coffee Icing. Sprinkle with nuts, if desired. Cut in bars. Makes 4 dozen.

COFFEE ICING

3 tablespoons butter or margarine
2 cups sifted powdered sugar
1 teaspoon vanilla
Strong-brewed FOLGER'S Coffee

In mixer bowl cream together butter or margarine and powdered sugar. Beat in vanilla and enough coffee to make of spreading consistency, about 2 tablespoons. Use as icing for cookies or coffee cakes.

MOCHA NUGGETS

1 cup sugar
¾ cup shortening
1 egg
1 teaspoon vanilla
2 squares (2 ounces) unsweetened chocolate, melted and cooled
1½ cups all-purpose flour
½ teaspoon salt
¾ cup strong-brewed FOLGER'S Coffee, cooled
1 cup quick-cooking rolled oats
½ cup chopped nuts
Coffee Icing, recipe page 19

In mixer bowl cream together sugar and shortening till light and fluffy; beat in egg and vanilla. Add chocolate. Stir together flour and salt; add to chocolate mixture alternately with coffee. Stir in rolled oats and nuts. Drop dough from teaspoon onto ungreased cookie sheet. Bake in 350° oven for 12 to 15 minutes or till done. Frost with Coffee Icing. Makes about 4 dozen.

SEA FOAM

1½ cups packed brown sugar
½ cup granulated sugar
½ cup strong-brewed FOLGER'S Coffee
¼ cup light corn syrup
¼ teaspoon salt
2 egg whites
1 teaspoon vanilla
½ cup chopped pecans

Butter sides of heavy 1½-quart saucepan. In prepared saucepan combine brown sugar, granulated sugar, coffee, light corn syrup, and salt. Cook, stirring constantly, till sugar dissolves and comes to boiling. Continue to cook to hardball stage (260°) without stirring. Remove pan from heat. Immediately beat egg whites till stiff peaks form (tips stand straight). Pour hot syrup in a thin stream over beaten egg whites, beating constantly at high speed of electric mixer. Add vanilla. Continue beating till mixture forms soft peaks and begins to lose gloss, about 10 minutes. Stir in pecans. Drop from teaspoon onto waxed paper, swirling each candy to a peak. Makes 1 pound.

COFFEE DOT FUDGE

Pictured on page 18—

3 cups sugar
1 cup strong-brewed FOLGER'S Coffee
½ cup light cream
1 tablespoon light corn syrup
Dash salt
3 tablespoons butter or margarine
1 teaspoon vanilla
½ cup semisweet chocolate pieces
½ cup broken pecans
Pecan halves

Butter sides of heavy 3-quart saucepan. In prepared saucepan combine sugar, coffee, cream, corn syrup, and salt. Cook over medium heat, stirring constantly, till sugar dissolves and mixture comes to boiling. Cook to soft-ball stage (234°), stirring only if necessary. Immediately remove from heat; add butter or margarine and cool to lukewarm (110°) without stirring. Add vanilla. Beat vigorously till fudge becomes very thick and starts to lose its gloss. At once stir in chocolate pieces and broken pecans. Quickly spread in buttered shallow pan or on small platter. Score in squares while warm; top each square with pecan half. Cut when firm. Makes 1¼ pounds.

BUTTERY PEANUT BRITTLE

Pictured on page 18—

2 cups sugar
1 cup light corn syrup
½ cup strong-brewed FOLGER'S Coffee
1 cup butter or margarine
2 cups peanuts
1 teaspoon baking soda

In 3-quart saucepan combine sugar, syrup, and coffee; heat and stir till sugar dissolves. Continue to cook till syrup comes to a boil; stir in butter or margarine. Continue cooking; stir often after mixture reaches 230° on candy thermometer. Add nuts when mixture reaches 280°; cook and stir till mixture reaches hard-crack stage (300°). Remove from heat. Quickly stir in soda. Pour syrup onto two buttered cookie sheets. Stretch thin by lifting and pulling with forks. Cool. Break up. Makes 2¼ pounds.

MOCHA FUDGE

3 cups sugar
½ cup unsweetened cocoa powder
1 cup strong-brewed FOLGER'S Coffee
3 tablespoons butter or margarine
1 teaspoon vanilla
Pecan halves

Butter sides of heavy 3-quart saucepan. In prepared saucepan combine sugar and cocoa powder. Stir in coffee. Cook over medium heat, stirring constantly, till sugar dissolves and mixture boils. Cook to soft-ball stage (238°), stirring only as necessary. Immediately remove from heat; add butter or margarine and vanilla. Cool to lukewarm (110°) without stirring. Beat vigorously till mixture thickens and loses its gloss. Turn into buttered 9x5x3-inch pan. Score in squares while warm. Press a pecan into each square. Cover; chill. Cut when firm. Makes 1 pound.

CAKE MIX PRONTO COOKIES

1 package 2-layer-size yellow cake mix (pudding-type)
¼ cup butter or margarine, softened
⅓ cup strong-brewed FOLGER'S Coffee, cooled
1 egg
1 6-ounce package (1 cup) semisweet chocolate pieces
½ cup chopped walnuts

In mixer bowl combine cake mix, butter or margarine, coffee, and egg; beat till smooth. Stir in chocolate pieces and nuts. Drop from well-rounded teaspoon onto greased cookie sheet. Bake in 375° oven for 12 minutes. Let stand a few seconds before removing. Makes 4½ to 5 dozen.

COFFEE FONDANT PATTIES

3 cups sugar
1 cup hot strong-brewed FOLGER'S Coffee
¼ teaspoon cream of tartar

Butter sides of heavy 1½-quart saucepan. In prepared saucepan combine sugar, coffee, and cream of tartar. Stir over medium heat till sugar dissolves and mixture boils. Cover; cook 30 to 45 seconds. Uncover and boil, without stirring, to soft-ball stage (240°). Immediately pour onto platter. Do not scrape pan. Cool till candy feels only slightly warm to the touch, about 40 minutes; do not stir candy. Using spatula, scrape candy from edge of platter toward center, then work till creamy and stiff, 5 to 6 minutes. Knead with fingers till smooth and free from lumps, 2 minutes. Wrap in plastic wrap; place in covered container to ripen 24 hours. Place fondant in top of double boiler over hot water. Heat and stir till melted and smooth. Drop from spoon onto waxed paper, swirling top of patties. Makes about 40 patties.

Festive Cakes

At the time of this poster in the 1880s, Folger's products were not only sold in the stores in San Francisco, but were also available from salesmen who traveled from San Diego to Missoula, Montana. In the West, even in the early days, rich, good tasting coffee meant Folger's.

For a delicious change of taste try ***German Mocha Cake*** *teamed with* ***Belgian Coffee,*** *pictured right. You'll find this recipe and other beverages on page 7.*

GERMAN MOCHA CAKE

¾ cup butter or margarine
1½ cups sugar
3 egg yolks
1½ teaspoons vanilla
2 cups sifted cake flour
½ cup unsweetened cocoa powder
1 tablespoon baking powder
1 cup strong-brewed FOLGER'S Coffee, cooled
3 stiff-beaten egg whites

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⅔ cup sugar
⅔ cup evaporated milk
2 egg yolks
⅓ cup shortening

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½ teaspoon vanilla
1 3½-ounce can (1⅓ cups) flaked coconut
1 cup chopped pecans

In mixer bowl cream butter or margarine. Gradually add the 1½ cups sugar, creaming till light and fluffy. Add the 3 egg yolks, one at a time, beating well after each addition. Add the 1½ teaspoons vanilla. Sift together flour, cocoa, and baking powder. Add to creamed mixture alternately with coffee, beating after each addition just till smooth. Fold in egg whites. Pour batter into two greased and lightly floured 9x1½-inch round cake pans. Bake in 350° oven 25 minutes. Cool in pans 10 minutes; remove to wire racks to cool completely. In saucepan combine the ⅔ cup sugar, the evaporated milk, the 2 egg yolks, and the shortening. Cook and stir over medium heat till boiling. Remove from heat. Stir in the ½ teaspoon vanilla, the coconut, and pecans. Beat by hand till thick. Cool 15 minutes. Spread *half* the frosting atop first cake layer. Top with second layer and remaining frosting. Makes 12 to 16 servings.

RUM PRALINE CAKE

1 package 2-layer-size yellow cake mix (pudding type)
1 cup strong-brewed FOLGER'S Coffee, cooled
3 eggs
¼ cup dark rum
1 cup chopped pecans
⅔ cup sugar
6 tablespoons butter or margarine
⅓ cup strong-brewed FOLGER'S Coffee
¼ cup dark rum

In large mixer bowl combine cake mix, the 1 cup coffee, the eggs, and the first ¼ cup rum. Blend well. Beat at medium speed of electric mixer for 2 minutes. Stir in pecans. Pour into greased and floured 10-inch tube pan. Bake in 350° oven 40 to 45 minutes. Cool in pan 10 to 15 minutes. Invert onto wire rack over plate. Prick cake with long-tined fork. Combine sugar, butter and the ⅓ cup coffee. Bring mixture to boiling; boil 5 minutes, stirring constantly. Remove from heat. Stir in the remaining ¼ cup rum. Heat through. Spoon hot glaze over warm cake. Makes 12 to 16 servings.

SUPER SIMPLE SHEET CAKE

¼ cup cooking oil
1 package 2-layer-size orange cake mix (pudding type)
2 eggs
1⅓ cups strong-brewed FOLGER'S Coffee, cooled

Pour oil into 13x9x2-inch baking pan; tilt pan from side to side till oil coats bottom evenly. In prepared pan combine cake mix, eggs, and coffee; stir till well blended, about 2 minutes. (Some lumps will remain.) Bake in 350° oven 30 to 40 minutes. Cool. Makes 12 to 16 servings.

COFFEE CHERRY LAYER CAKE

Pictured on the inside front cover—

- 6 tablespoons butter or margarine
- ⅓ cup shortening
- 1½ cups sugar
- 3 eggs
- 2½ cups sifted cake flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- 1 cup strong-brewed FOLGER'S Coffee, cooled
- ⅓ cup cherry liqueur
- 1 21-ounce can cherry pie filling
- 2 1½-ounce envelopes dessert topping mix
- 1 cup strong-brewed FOLGER'S Coffee, chilled

In large mixer bowl cream together butter or margarine, shortening, and sugar till light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together cake flour, baking powder, and salt. Add to creamed mixture alternately with the first 1 cup coffee, beating just till blended after each addition. Pour batter into two greased and lightly floured 9x1½-inch round cake pans. Bake in 350° oven for 25 to 30 minutes or till cake tests done. Cool 10 minutes in pans; remove to wire racks to cool completely.

Sprinkle *half* the cherry liqueur over each cooled layer. Place bottom layer on platter. Set aside a few cherries for garnish. Spread the remaining cherry pie filling atop bottom layer; top with second cake layer. Prepare dessert topping mix according to package directions, substituting the remaining 1 cup coffee for the milk called for on the package. Frost sides and top of cake with topping. Garnish with reserved cherries. Makes 12 to 16 servings.

COFFEE CHIFFON CAKE

- 2¼ cups sifted cake flour
- 1½ cups sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ cup cooking oil
- 5 egg yolks
- ¾ cup strong-brewed FOLGER'S Coffee, cooled
- 1 teaspoon vanilla
- 1 cup finely chopped pecans
- 1 cup (8) egg whites
- ½ teaspoon cream of tartar
- Coffee Butter Frosting, recipe below

Sift together dry ingredients; make a well in center. Add oil, egg yolks, coffee, and vanilla. Beat at high speed of electric mixer 5 minutes or till satin smooth. Stir in nuts.

In large mixer bowl combine egg whites and cream of tartar. Beat at medium speed of electric mixer till stiff peaks form. Pour batter in a thin stream over egg whites; fold in gently. Pour into ungreased 10-inch tube pan; bake in 325° oven 70 minutes. Invert; cool in pan. Frost with Coffee Butter Frosting. Makes 12 to 16 servings.

COFFEE BUTTER FROSTING

- 6 tablespoons butter
- 1 1-pound package powdered sugar, sifted (about 4¾ cups)
- Strong-brewed FOLGER'S Coffee (about ¼ cup)
- 1½ teaspoons vanilla

In mixer bowl cream butter; gradually add about *half* the sugar, blending well. Beat in 2 tablespoons of the coffee and the vanilla. Gradually blend in remaining sugar. Add enough additional coffee to make of spreading consistency. Frosts two 9-inch cake layers or one 13x9-inch cake.

UPSIDE-DOWN APRICOT CAKE

A generous "topping" of apricot sauce makes this dessert an all-time family favorite—

1 22-ounce can apricot pie filling

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1 package 1-layer-size white cake mix
⅓ cup strong-brewed FOLGER'S Coffee, cooled
1 egg

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½ cup flaked coconut
½ cup chopped pecans
½ cup butter or margarine, melted

Spread pie filling in bottom of 9x9x2-inch baking pan. In mixer bowl combine dry cake mix, coffee, and egg. Beat 4 minutes at medium speed of electric mixer. Pour batter over pie filling in dish; sprinkle with coconut and pecans. Drizzle melted butter or margarine over top. Bake in 350° oven for 40 to 45 minutes. Serve warm. Makes 8 or 9 servings.

FAST MOCHA FROSTING

The perfectly simple frosting to add a change-of-taste to a chocolate cake—

1 1-pound package powdered sugar, sifted (about 4¾ cups)
½ cup unsweetened cocoa powder
¼ teaspoon salt
⅓ cup FOLGER'S Coffee Concentrate, recipe page 10
¼ cup butter or margarine, softened
1 teaspoon vanilla

In mixing bowl combine sugar, cocoa, and salt. Stir in coffee concentrate, butter or margarine, and vanilla till blended. Frosts two 9-inch cake layers or one 13x9-inch cake.

SEVEN-MINUTE COFFEE FROSTING

An upbeat coffee version of the traditional fluffy frosting—

2 egg whites
1½ cups sugar
¼ teaspoon cream of tartar
⅓ cup strong-brewed FOLGER'S Coffee, cooled
Dash salt

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1 teaspoon vanilla

In top of double boiler combine egg whites, sugar, cream of tartar, cooled coffee, and salt. Beat ½ minute at low speed of electric mixer to blend. Place over, but not touching, boiling water. Cook, beating constantly, till frosting forms stiff peaks (tips stand straight), about 7 minutes. Don't overcook. Remove from boiling water. If desired, pour into mixing bowl. Add vanilla; beat till of spreading consistency, about 2 minutes. Frosts two 9-inch cake layers or one 13x9-inch cake.

FLUFFY COFFEE FROSTING

Beat this light and airy frosting only five minutes. If it is overbeaten, it becomes too soft—

½ cup sugar
½ cup shortening
1 egg
2 tablespoons strong-brewed FOLGER'S Coffee, cooled
½ teaspoon vanilla
¼ teaspoon salt

In small mixer bowl combine sugar, shortening, egg, coffee, vanilla, and salt. Beat at high speed of electric mixer till light and fluffy, about 5 minutes scraping sides of bowl, frequently. Frosts two 9-inch cake layers or one 13x9-inch cake.

Rolling a tender cake and a creamy filling together in an irresistible swirl may seem like an impossible task. However, you can prepare this elegant ***Mocha Cake Roll*** *with incredible ease. The secret to success starts with prerolling the cake in a powdered sugar-dusted towel immediately after removal from the oven. Completely cool the cake in the towel before unrolling and spreading with the cooled filling. Reroll the cake. Chill the cake roll thoroughly before serving.*

MOCHA CAKE ROLL

3 eggs
1 cup sugar
½ cup strong-brewed FOLGER'S Coffee, cooled
1 teaspoon vanilla
⅔ cup all-purpose flour
¼ cup unsweetened cocoa powder
1 teaspoon baking powder
¼ teaspoon salt
1 recipe Coffee Filling
1 recipe Mocha Glaze

In mixer bowl beat the eggs till thick and lemon-colored, about 5 minutes. Gradually beat in sugar. Blend in coffee and vanilla. Stir together flour, cocoa powder, baking powder, and salt. Gradually add to batter; fold in till blended. Spread in greased and floured 15x10x1-inch jelly-roll pan. Bake in 375° oven for 12 to 15 minutes or till done. Immediately turn out onto towel sprinkled with *powdered sugar.* Roll up with towel from narrow side. Cool. Unroll; spread cake with Coffee Filling. Reroll; chill. Spread with warm Mocha Glaze. Makes 8 servings.

To make Coffee Filling: In saucepan stir together ⅓ cup *sugar,* 3 tablespoons *all-purpose flour,* and ¼ teaspoon *salt;* stir in ¾ cup *milk* and ½ cup *strong-brewed FOLGER'S Coffee.* Cook and stir till thickened and bubbly. Gradually stir *half* the hot mixture into 1 beaten *egg.* Return all to saucepan. Cook and stir till thickened; do not boil. Stir in 2 tablespoons *butter or margarine* and 1 teaspoon *vanilla.* Cover surface with clear plastic wrap; cool.

To make Mocha Glaze: In saucepan combine ½ cup *sugar,* 4 teaspoons *cornstarch,* and a dash *salt;* stir in ½ cup *strong-brewed FOLGER'S Coffee.* Add 1 square (1 ounce) *unsweetened chocolate,* cut up. Cook and stir till mixture thickens and bubbles. Remove from heat; stir in 1 tablespoon *butter or margarine* and ½ teaspoon *vanilla.*

GRAHAM NUT TORTE

½ cup all-purpose flour
2 teaspoons baking powder
2 cups fine graham cracker crumbs (28 cracker squares)
1 cup sugar
½ cup shortening
3 egg yolks
1 teaspoon vanilla
1 cup strong-brewed FOLGER'S Coffee, cooled
¾ cup chopped walnuts
3 stiff-beaten egg whites
1 package 4-serving-size instant vanilla pudding mix
½ cup milk
½ cup strong-brewed FOLGER'S Coffee, chilled
½ cup whipping cream
Chocolate curls (optional)

Stir together flour, baking powder, and graham cracker crumbs; set aside. In mixer bowl cream together sugar and shortening till light and fluffy. Add egg yolks and vanilla; beat till light. Add flour mixture to creamed mixture alternately with the 1 cup coffee, beating till smooth after each addition. Stir in nuts. Gently fold in egg whites. Pour batter into two greased and waxed paper-lined 8x1½-inch round cake pans. Bake in 375° oven for 35 minutes. Cool 10 minutes in pans. Remove from pans; peel off paper. Cool thoroughly.

Meanwhile, prepare pudding mix according to package directions using the ½ cup milk and the ½ cup coffee for milk called for on package; chill. Whip cream; fold into chilled pudding. Split each cake layer horizontally. Spread pudding mixture between layers and atop cake. Trim top with chocolate curls, if desired. Makes 12 to 16 servings.

Praiseworthy Pies

This ornate wooden sign, embellished with scroll work and gold leaf, was used during the 1870s on dray wagons delivering "green coffee." Many of the ships which came into San Francisco were in the East Indies trade, and some of their cargo included sacks of green coffee beans from Java.

Re-create tropical flavor with this creamy ***Jamaican Cafe Pie*** *in leisurely native style.*

JAMAICAN CAFE PIE

1 1½-ounce envelope dessert topping mix
1 package 4-serving-size instant vanilla pudding mix
⅛ teaspoon ground cinnamon
1½ cups strong-brewed FOLGER'S Coffee, chilled
2 tablespoons Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
1 tablespoon rum
1 9-inch baked pastry shell, cooled

In small mixer bowl combine topping mix, pudding mix, cinnamon, and coffee; beat at high speed of electric mixer about 1 minute. Blend in liqueur and rum. Beat at high speed till fluffy, about 2 minutes more. Pile mixture into pastry shell. Chill 3 to 4 hours or overnight. Garnish with additional *whipped topping* and *chocolate curls*, if desired. Pie may also be frozen.

PUMPKIN PARFAIT PIE

1 envelope unflavored gelatin
⅔ cup strong-brewed FOLGER'S Coffee, cooled
1 cup canned or mashed cooked pumpkin
½ cup packed brown sugar
¼ teaspoon ground ginger
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 pint vanilla ice cream
1 9-inch graham cracker crust

Soften gelatin in the coffee. In saucepan stir together pumpkin, brown sugar, and spices. Stir in softened gelatin; heat till dissolved. Add ice cream by spoonfuls; stir till smooth. Chill till mixture mounds when spooned, 5 to 10 minutes. Spoon into graham cracker crust. Chill till firm.

CARAMEL CREAM PIE

Use the graham cracker crust recipe given here for Pumpkin Parfait Pie, too, if you like, or buy a convenient frozen graham cracker shell—

1¼ cups fine graham cracker crumbs (18 square crackers)
¼ cup sugar
6 tablespoons butter or margarine, melted

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28 vanilla caramels (8 ounces)
1 cup milk
1 envelope unflavored gelatin
½ cup strong-brewed FOLGER'S Coffee, cooled
⅛ teaspoon salt
1 cup whipping cream
½ cup chopped pecans, toasted

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Pecan halves

Combine cracker crumbs, sugar, and melted butter or margarine; mix well. Press mixture firmly into 9-inch pie plate. Bake in 375° oven for 6 to 9 minutes or till edges are browned; cool.

In heavy saucepan heat vanilla caramels and milk over low heat for 20 to 30 minutes or till caramels are melted, stirring frequently.

Meanwhile, soften gelatin in the cooled coffee. Add softened gelatin to caramel mixture; stir till gelatin is dissolved. Stir in salt. Chill gelatin mixture to the consistency of corn syrup, stirring occasionally. (Watch gelatin mixture closely; caramels make the mixture set up very quickly.) Immediately whip cream to soft peaks (tips curl over). When gelatin is consistency of unbeaten egg whites (partially set), fold in whipped cream. Fold in chopped nuts. Chill till mixture mounds when spooned. Turn into prepared crust. Chill several hours or overnight till set. Garnish with pecan halves. Cover; chill to store.

SHOOFLY PIE

A hint of coffee improves on this Colonial favorite. This traditional pie is best served warm—

1¼ cups all-purpose flour
½ teaspoon salt
⅓ cup shortening or lard
3 to 4 tablespoons cold water

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1½ cups all-purpose flour
½ cup packed brown sugar
6 tablespoons butter or margarine
½ cup light molasses
½ cup hot strong-brewed FOLGER'S Coffee
½ teaspoon baking soda

In mixing bowl stir together the 1¼ cups flour and the salt. Cut in shortening or lard till pieces are size of small peas. Sprinkle 1 tablespoon of the cold water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat till all is moistened. Form dough into a ball. Roll dough out on lightly floured surface to a 12-inch circle. Line 9-inch pie plate with the pastry. Trim pastry to ½ inch beyond edge of pie plate. Flute edge; do not prick pastry. Bake in 450° oven for 5 minutes. Cool thoroughly on wire rack.

For filling, in mixing bowl stir together the 1½ cups flour and the brown sugar. Cut in butter or margarine till mixture resembles coarse crumbs. In another mixing bowl combine molasses, hot coffee, and soda. Pour one-third of the molasses mixture into bottom of partially baked pastry shell. Sprinkle one-third of the flour mixture atop molasses layer. Repeat layers, making six layers in all. Cover edge of pie with foil. Bake in 375° oven for 15 minutes. Remove foil; bake about 20 minutes more or till filling is set. Serve warm.

RAISIN CRISSCROSS PIE

½ cup packed brown sugar
½ cup granulated sugar
2 tablespoons cornstarch
2 cups raisins
1⅓ cups strong-brewed FOLGER'S Coffee
½ teaspoon finely shredded orange peel
½ cup orange juice
½ teaspoon finely shredded lemon peel
2 tablespoons lemon juice
½ cup chopped walnuts

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2 cups all-purpose flour
1 teaspoon salt
⅔ cup shortening or lard
6 to 7 tablespoons cold water

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Vanilla ice cream

In medium saucepan combine brown sugar, granulated sugar, and cornstarch. Stir in raisins, coffee, orange peel, orange juice, lemon peel, and lemon juice. Cook and stir over medium heat till thickened and bubbly; cook and stir 1 minute more. Remove from heat; stir in walnuts.

Prepare pastry: In medium mixing bowl stir together flour and salt. Cut in shortening or lard till pieces are the size of small peas. Sprinkle 1 tablespoon water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat till all is moistened. Form dough into two balls. Roll out pastry on lightly floured surface to two 12-inch circles. Line a 9-inch pie plate with one of the pastry circles. Trim pastry to ½ inch beyond edge of pie plate. Pour in raisin mixture. Cut remaining pastry into ½-inch-wide strips. Place strips atop filling to make lattice crust; flute edge. To prevent overbrowning, cover edge of pie with foil. Bake in 375° oven for 20 minutes. Remove foil and bake 20 minutes more or till crust is golden. Serve warm with ice cream.

MOCHA CHIFFON PIE

1 envelope unflavored gelatin
½ cup strong-brewed FOLGER'S Coffee, cooled
3 egg yolks
¼ cup sugar
1 teaspoon vanilla
¼ teaspoon salt
1 square (1 ounce) unsweetened chocolate
½ cup strong-brewed FOLGER'S Coffee
3 egg whites
¼ cup sugar
1 9-inch baked pastry shell, cooled

Soften gelatin in the ½ cup cooled coffee. In small mixer bowl beat egg yolks on high speed of electric mixer till thick and lemon-colored, about 5 minutes. Gradually beat in the ¼ cup sugar; stir in vanilla and salt. In saucepan combine chocolate and the remaining ½ cup coffee. Cook and stir over low heat till chocolate melts. Add gelatin; stir to dissolve. Gradually beat gelatin mixture into egg yolk mixture. Chill to the consistency of corn syrup, stirring occasionally. Immediately beat egg whites till soft peaks form (tips curl over). Gradually add the remaining ¼ cup sugar, beating till stiff peaks form (tips stand straight). When gelatin is the consistency of unbeaten egg whites (partially set), fold in egg whites. Chill till mixture mounds when spooned. Turn into pastry shell. Chill.

DATE NUT ICE CREAM PIE

1 quart vanilla ice cream
1 baked 9-inch pastry shell, cooled
1⅓ cups (8 ounces) snipped dates
¾ cup strong-brewed FOLGER'S Coffee
1 tablespoon sugar
1 tablespoon lemon juice
1 teaspoon vanilla
¼ cup chopped walnuts
1 4-ounce carton frozen whipped dessert topping, thawed

Stir ice cream just to soften; spread in bottom of pastry shell. Freeze till firm. In saucepan combine dates, coffee, and sugar; cook and stir till thickened and bubbly. Stir in lemon juice and vanilla; cool. Spread *half* the date mixture over ice cream. Fold remaining date mixture and nuts into whipped topping; spoon over date layer. Freeze.

CHOCO-EGGNOG TARTS

1¼ cups fine graham cracker crumbs (18 square crackers)
¼ cup sugar
6 tablespoons butter or margarine, melted
3 tablespoons sugar
1 envelope unflavored gelatin
⅓ cup strong-brewed FOLGER'S Coffee, cooled
1¼ cups dairy eggnog
½ cup whipping cream
1 square (1 ounce) semisweet chocolate, grated
½ cup whipping cream
Maraschino cherries

Combine crumbs, the ¼ cup sugar, and the butter or margarine; mix well. Press into four 4½-inch tart pans. Chill. In saucepan combine the 3 tablespoons sugar and the gelatin; stir in coffee. Heat and stir till gelatin is dissolved. Remove from heat; gradually stir into eggnog. Chill till partially set; whip till fluffy. Whip the first ½ cup cream till soft peaks form (tips curl over); fold into eggnog mixture along with chocolate. Turn mixture into prepared tart shells; chill thoroughly.

To serve, whip remaining whipping cream; spoon atop tarts. Garnish with whole maraschino cherries.

Easy-Does-It Desserts

Busy schedules demand fast and easy family menus that will get you in and out of the kitchen in a hurry. But even on the most hectic days you can still indulge in an after dinner dessert. We've selected a potpourri of satisfying, yet simple, desserts that can be stirred together in a jiffy. Some bake while you dine on the main course, some can be made ahead, and some take advantage of shortcut methods, like this tasty ***Pudding Parfait Crunch.***

PUDDING PARFAIT CRUNCH

1 package 4-serving-size regular vanilla pudding mix
1 cup strong-brewed FOLGER'S Coffee
¾ cup milk

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2 1⅛-ounce chocolate-coated English toffee bars, coarsely crushed
¼ cup toasted flaked coconut

In saucepan combine pudding mix, coffee, and milk till blended. Cook over medium heat, stirring constantly, till mixture comes to boiling. Remove from heat; cover surface of pudding with waxed paper. Cool; chill till serving time.

Place toffee bars between two pieces of waxed paper; crush with rolling pin. Combine with toasted coconut. In four sherbet dishes, alternate layers of pudding and coconut mixture. Makes 4 servings.

COFFEE MALLOW TOWERS

24 (3 cups) regular-size marshmallows
1 cup hot brewed FOLGER'S Coffee
1 cup whipping cream
½ cup chocolate wafer crumbs (9 wafers)
Whipped cream
4 chocolate wafers

In medium saucepan combine marshmallows and hot coffee. Cook and stir over medium heat till marshmallows melt. Chill till partially set. Whip the 1 cup whipping cream; fold into marshmallow mixture. (If mixture thins, chill 20 to 30 minutes more till partially set.)

In parfait glasses alternate coffee mixture and crumbs beginning and ending with coffee mixture; chill. Garnish with additional whipped cream and a chocolate wafer. Makes 4 servings.

COFFEE CUSTARD CARAMEL

4 eggs
1 cup milk
⅔ cup light cream
⅓ cup strong-brewed FOLGER'S Coffee
⅓ cup sugar
½ teaspoon vanilla
⅓ cup sugar

Beat eggs slightly. Stir in milk, light cream, coffee, the first ⅓ cup sugar, and the vanilla; set aside.

In heavy skillet heat the remaining ⅓ cup sugar without stirring just till it starts to melt. Continue heating, stirring constantly, till golden brown (about 10 minutes total). Remove from heat. Immediately pour into a 3-cup metal ring mold; quickly swirl to cover bottom and about ¼ inch up sides of mold. Pour egg mixture into mold. Set mold in 9x9x2-inch baking pan on oven rack; pour hot water around mold to depth of 1 inch. Bake in 325° oven for 45 minutes or till knife inserted near center comes out clean. Chill 2 to 3 hours. Unmold. Garnish with *whipped cream* and *chocolate curls*. Makes 6 servings.

COFFEE PECAN SUNDAE

1 cup light corn syrup
1½ cups brewed FOLGER'S Coffee
3 tablespoons cornstarch
2 tablespoons butter or margarine
1 teaspoon vanilla
½ cup chopped pecans
Vanilla ice cream

Measure corn syrup into medium saucepan. Combine coffee and cornstarch. Stir into corn syrup in pan. Cook and stir till mixture thickens and bubbles. Remove from heat; add butter and vanilla. Stir till butter melts. Stir in pecans. Serve warm over ice cream. Makes 2½ cups.

QUICK RICE PUDDING

1½ cups light cream
1 cup strong-brewed FOLGER'S Coffee
¼ cup raisins
½ cup sugar
¼ teaspoon salt
1½ cups quick-cooking rice
2 tablespoons butter or margarine
Ground cinnamon

In saucepan combine cream, coffee, raisins, sugar, and salt. Bring just to boiling; stir in rice. Cover; simmer 10 to 12 minutes or till liquid is absorbed, stirring occasionally. Add butter or margarine. Spoon into dessert dishes. Sprinkle with cinnamon. Makes 6 servings.

CREAMY MOCHA DELIGHT

⅓ cup strong-brewed FOLGER'S Coffee
⅓ cup light cream
⅓ cup semisweet chocolate pieces
1 tablespoon sugar
1 egg yolk
1 tablespoon Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
Sweetened whipped cream

In small saucepan combine coffee, light cream, chocolate pieces, and sugar. Heat and stir over medium-low heat just till boiling. Remove from heat. Beat together egg yolk and coffee liqueur. Gradually stir about half the hot mixture into egg yolk mixture; return all to hot mixture in saucepan. Cook and stir till thickened; do not boil. Pour into two small soufflé dishes. Cover with clear plastic wrap and chill 2 hours. Top with whipped cream. Makes 2 servings.

COFFEE MOUSSE

¾ cup sugar
1 envelope unflavored gelatin
1½ teaspoons cornstarch
1 teaspoon finely shredded lemon peel
1 cup strong-brewed FOLGER'S Coffee
4 beaten egg yolks
2 tablespoons orange liqueur
1 cup whipping cream
4 egg whites

In saucepan combine sugar, gelatin, cornstarch, and lemon peel. Stir in coffee and egg yolks. Cook and stir till thickened and bubbly. Remove from heat. Chill till partially set. Stir in liqueur.

Beat whipping cream to soft peaks; fold into coffee mixture. Beat egg whites to stiff peaks (tips stand straight). Fold egg whites into coffee mixture. Turn into 1-quart soufflé dish with foil collar. Cover and chill 4 to 6 hours or overnight. Makes 8 to 10 servings.

ALMOND CHEESE DOME

3 cups (12 ounces) shredded mild natural cheddar cheese, at room temperature
1 3-ounce package cream cheese, at room temperature
½ cup strong-brewed FOLGER'S Coffee, cooled
1 cup sliced almonds, toasted
Fresh fruit

In small mixer bowl combine cheeses and the cooled coffee. Beat till mixture is smooth. Stir in *½ cup* of the almonds. Line small bowl with clear plastic wrap. Press cheese mixture into prepared bowl; cover and chill. Unmold onto serving platter. Press remaining almonds against outside of cheese. Serve with assorted fresh fruit. Makes 2¾ cups.

COFFEE CRÈME BRÛLEÉ

1 package 4-serving-size instant vanilla pudding mix
¾ cup milk
¾ cup strong-brewed FOLGER'S Coffee, cooled
½ cup frozen whipped dessert topping, thawed
Brown sugar

Prepare pudding mix according to package directions substituting the ¾ cup milk and the ¾ cup coffee for the liquid called for on the package. Fold in dessert topping; spoon into four custard cups. Sift a little brown sugar over top of each. Place in shallow pan and surround with ice cubes and a little cold water. Watching closely, broil about 5 inches from heat till bubbly brown crust forms on top, about 2 minutes. Serve immediately. Makes 4 servings.

SWISS SUNDAES

1 cup sugar
1 cup strong-brewed FOLGER'S Coffee
½ cup light corn syrup
3 squares (3 ounces) unsweetened chocolate, broken up
1 teaspoon vanilla
¾ cup whipping cream
Vanilla ice cream

In saucepan combine sugar, coffee, and corn syrup; cook to soft-ball stage (236°) stirring only till sugar dissolves. Remove from heat. Add chocolate; stir till melted. Add vanilla. Slowly add whipping cream; mix thoroughly. Cool. Makes 2 cups sauce.

In parfait glasses layer ice cream and fudge sauce. Top with *whipped cream* and *chocolate curls,* if desired. Store remaining sauce, covered, in refrigerator.

COFFEE ICE

¼ cup sugar
2 cups hot strong-brewed FOLGER'S Coffee
½ cup whipping cream
1 tablespoon sugar
¼ cup crème de cacao, brandy, orange liqueur, or Galliano

Dissolve the ¼ cup sugar in the hot coffee. Pour into shallow pan. Freeze about 2 hours or till nearly firm. Break up coffee mixture into a chilled small mixer bowl. Beat at low speed of electric mixer till fluffy. Freeze till nearly firm, stirring once or twice.

Combine whipping cream and the 1 tablespoon sugar; beat till stiff peaks form. Scrape coffee ice into small goblets. Pour 1 tablespoon liqueur over each. Top with whipped cream. Makes 4 servings.

CHOCO-BANANA PARFAITS

1 package 4-serving-size instant chocolate pudding mix
1 cup milk
¾ cup strong-brewed FOLGER'S Coffee, cooled
¼ cup chopped peanuts

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2 medium bananas, sliced
2 tablespoons lemon juice
Chopped peanuts

Prepare pudding mix according to package directions substituting the milk and coffee for the liquid called for on package. Fold in the ¼ cup chopped peanuts. Chill in freezer 10 minutes. Sprinkle bananas with lemon juice.

In parfait glasses alternately layer chocolate pudding mixture and bananas, beginning and ending with chocolate mixture. Garnish with additional chopped peanuts. Chill till serving time. Makes 4 servings.

Good - Enough - For - Company Desserts

In the beginning of the nineteenth century only city grocery stores had double-wheel mills that roasted and ground coffee for their customers. In general, housewives bought green beans to roast and grind in their kitchens. However, in the 1850s the mostly male population in San Francisco was ripe for the first coffee to be sold roasted, ground, and packed in tins.

Team a steaming cup of coffee with irresistible ***Praline Cheesecake****, right.*

PRALINE CHEESECAKE

1¼ cups crushed graham crackers (18 square crackers)
¼ cup granulated sugar
¼ cup chopped pecans, toasted
¼ cup butter or margarine, melted
3 8-ounce packages cream cheese, softened
1 cup packed brown sugar
1 5⅓-ounce can (⅔ cup) evaporated milk
½ cup strong-brewed FOLGER'S Coffee, cooled
3 tablespoons all-purpose flour
1½ teaspoons vanilla
3 eggs
1 cup pecan halves

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½ cup light corn syrup
½ cup strong-brewed FOLGER'S Coffee
2 tablespoons cornstarch
1 tablespoon brown sugar
½ teaspoon vanilla

Combine cracker crumbs, the granulated sugar, and the chopped pecans. Stir in butter or margarine. Press mixture over bottom and 1½ inches up the sides of 9-inch springform pan. Bake in 350° oven for 10 minutes. Cool on wire rack. Meanwhile beat together cream cheese, the 1 cup brown sugar, the evaporated milk, the ½ cup coffee, the flour, and the 1½ teaspoons vanilla. Add eggs; beat just till blended. Pour into baked crust. Bake in 350° oven for 50 to 55 minutes or till set. Cool in pan 30 minutes; loosen sides and remove rim from pan. Cool. Arrange pecan halves atop. Chill several hours or overnight. In saucepan combine corn syrup, the ½ cup coffee, the cornstarch, and the remaining brown sugar. Cook, stirring constantly, till thickened and bubbly. Remove from heat; stir in the remaining vanilla. Cool slightly. Serve with cheesecake. Makes 12 to 16 servings.

CHOCOLATE PASTRY TORTE

This elegant torte layers six flaky pastry rounds with a delectable mocha filling—

2 4-ounce packages German cooking chocolate
½ cup sugar
2 sticks piecrust mix
¼ cup strong-brewed FOLGER'S Coffee, chilled
2 teaspoons vanilla

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2 1½-ounce envelopes dessert topping mix
1 cup strong-brewed FOLGER'S Coffee, chilled
Chocolate curls

In saucepan combine chocolate and sugar. Cook and stir over low heat till mixture is smooth. Cool to room temperature. Blend ¾ *cup* of the chocolate mixture into the piecrust mix; add the ¼ *cup* chilled coffee and the vanilla. Stir together till mixture forms a ball. Divide pastry into six equal portions. Press each portion over bottom of an inverted 8x1½-inch round cake pan to within ½ inch of edge. (If the number of pans is limited, chill remaining dough while baking two or three layers at a time.) Bake in 425° oven for 4 to 5 minutes or till done. If necessary, trim layers to even the edges. Cool; then run the tip of a knife under edges of layers to loosen from cake pans. Lift off carefully.

For filling, prepare dessert topping mix according to package directions using the 1 cup chilled coffee for liquid. Fold in remaining chocolate mixture. Place one baked pastry circle on serving plate; top with about one-sixth of the filling. Repeat with remaining pastry circles and filling to make six layers in all. Cover and chill the torte overnight to allow pastry layers to soften. To serve, garnish the top of the torte with chocolate curls. Makes 8 servings.

MOCHA MERINGUE TARTS

2 egg yolks
1 cup milk
1 cup strong-brewed FOLGER'S Coffee
1 package 4-serving-size regular chocolate pudding mix
2 tablespoons brown sugar
½ of 1-ounce square unsweetened chocolate, melted
2 tablespoons butter or margarine

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2 egg whites
½ teaspoon vanilla
⅛ teaspoon cream of tartar
Dash salt
⅔ cup granulated sugar

In saucepan combine egg yolks, milk, coffee, pudding mix, brown sugar, and chocolate; blend well. Cook and stir till mixture comes to boiling. Remove from heat; stir in butter or margarine till melted. Cover surface with clear plastic wrap. Chill at least 2 hours. Beat by hand till smooth. Spoon into Meringue Shells just before serving. Makes 6 servings.

To make Meringue Shells: Beat together egg whites, vanilla, cream of tartar, and salt till frothy. Gradually add the granulated sugar, beating till stiff peaks form (tips stand straight). Cover baking sheet with brown paper; draw six circles, 3½ inches in diameter. Spread each circle with ⅓ cup of the meringue mixture, using back of spoon to shape and smooth shells. Bake in 300° oven for 45 minutes. For crisper meringues, turn off oven heat; let meringue shells dry in oven with door closed, about 45 minutes.

CAFE AU LAIT CHEESECAKE

This light and deliciously nutritious dessert claims only 171 calories per serving—

6 zwieback
½ teaspoon ground cinnamon

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2 envelopes unflavored gelatin
¼ cup strong-brewed FOLGER'S Coffee, cooled
½ cup hot strong-brewed FOLGER'S Coffee
¾ cup packed brown sugar
¼ teaspoon salt
3 cups cream-style cottage cheese
2 egg yolks
1 teaspoon vanilla

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2 egg whites
¼ teaspoon cream of tartar
1 13-ounce can (1⅔ cups) evaporated skim milk, chilled icy cold

Break zwieback into blender container; add cinnamon. Cover and blend into crumbs. Remove and set aside. In blender container soften gelatin in cooled coffee. Add hot coffee to container; blend till dissolved. Add brown sugar, salt, cottage cheese, egg yolks, and vanilla to blender container; blend till smooth. Pour cottage cheese mixture into a mixing bowl.

Beat egg whites with cream of tartar till stiff peaks form (tips stand straight). In chilled bowl with chilled beaters whip evaporated milk till soft peaks form (tips curl over). Fold whipped evaporated milk into gelatin mixture; fold in beaten egg whites. Pour cottage cheese mixture into 9-inch springform pan. Sprinkle zwieback crumb mixture over top of cheesecake. Chill cheesecake several hours or overnight; remove side of pan before cutting and serving. Makes 12 servings.

COFFEE ICE CREAM ECLAIRS

10 to 12 Coffee Eclairs, recipe below
1 quart vanilla or coffee ice cream

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½ cup light corn syrup
¾ cup strong-brewed FOLGER'S Coffee
4 teaspoons cornstarch
1 tablespoon butter or margarine
½ teaspoon vanilla
¼ cup chopped pecans

Fill bottom halves of eclairs with vanilla or coffee ice cream; replace tops. Keep in freezer till serving time. To make sauce, measure corn syrup into saucepan. Blend coffee into cornstarch; stir into syrup in pan. Cook and stir till thickened and bubbly. Remove from heat; add butter or margarine and vanilla. Stir till butter melts; stir in pecans. Serve warm sauce over eclairs. Makes 10 to 12 servings.

COFFEE ECLAIRS AND CREAM PUFFS

1 cup strong-brewed FOLGER'S Coffee
½ cup butter or margarine
1 cup all-purpose flour
¼ teaspoon salt
4 eggs

In saucepan bring coffee to boiling; add butter or margarine. Return mixture to boiling, add flour and salt all at once, stirring vigorously. Cook and stir till mixture forms a ball that doesn't separate. Remove from heat; cool slightly, about 5 to 10 minutes. Add eggs, one at a time; beat after each addition till mixture is smooth.

To make Eclairs: Using about ¼ cup dough for each, drop dough from spoon 2 inches apart onto greased baking sheet. Leave 6 inches between rows. Shape each mound into a 4x1-inch rectangle, rounding sides and piling dough on top. Bake in 400° oven 30 to 35 minutes till golden and puffy. Remove from oven; split open. Cool on wire rack.

To make Cream Puffs: Drop dough by rounded tablespoons onto greased baking sheet. Bake in 400° oven 30 minutes till golden and puffy. Split; cool on rack. (For crisp, hollow puff, remove excess membrane from inside of puff before cooling.)

MOCHA CHIP ICE CREAM

Pouring hot, melted chocolate into the chilled creamy coffee mixture results in tiny flecks of chocolate throughout the rich and smooth ice cream—

2½ cups sugar
¼ cup cornstarch
½ teaspoon salt
4 cups strong-brewed FOLGER'S Coffee
6 slightly beaten eggs

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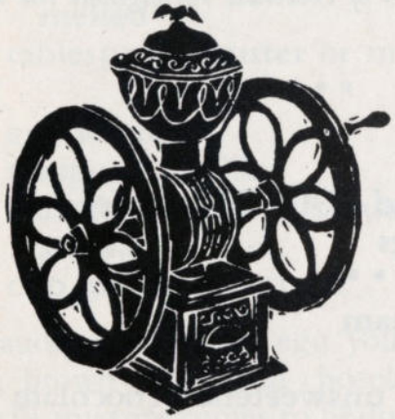
4 cups whipping cream
2 teaspoons vanilla
3 squares (3 ounces) unsweetened chocolate

In large saucepan combine sugar, cornstarch, and salt; stir in the coffee. Cook and stir over low heat till thickened and bubbly. Stir about *half* the hot mixture into beaten eggs; return all to hot mixture. Cook and stir 1 minute more. Chill. Add the whipping cream and the vanilla. In small heavy saucepan melt chocolate over low heat. While chocolate is still hot, pour it very slowly into chilled coffee mixture, stirring constantly. Freeze in 5-quart ice cream freezer according to manufacturer's directions. Let ripen: Plug opening in lid. Cover can with several thicknesses of waxed paper or foil for a tight fit; replace lid. Pack more ice and salt (use 4 parts ice to 1 part salt) around can to fill freezer. Cover freezer with heavy cloth or newspapers. Let ripen 4 hours. Makes about 1 gallon ice cream.

Memorable Holiday Treats



Coffee can be brewed from the whole, roasted bean, but a quicker and more flavorful cup of coffee is prepared from ground beans. Home-type coffee grinders generally grind the beans less uniformly than the commercially ground coffee such as Folger's.

The holidays just wouldn't be the same without the traditional fixings. Make this year's holiday season unforgettable with ***Jewel-topped Fruitcake,*** *right, teamed with mellow* ***Coffee Grog,*** *recipe on page 9.*

JEWEL-TOPPED FRUITCAKE

This tasty fruitcake can also be baked in two 9x5x3-inch loaf pans in a 325° oven for 65 minutes or till done—

1½ cups sugar
½ cup butter or margarine
3 eggs
3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground mace
¾ cup milk
¾ cup strong-brewed FOLGER'S Coffee, cooled

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1 14-ounce package (2 cups) mixed candied fruits and peels
½ cup raisins
½ cup chopped walnuts
1½ teaspoons finely shredded lemon peel
1 teaspoon vanilla
Light corn syrup

In mixer bowl beat together sugar and butter or margarine till well combined. Add eggs, one at a time, beating well after each addition. Stir together flour, baking powder, salt, and mace. Stir together milk and cooled coffee. Add flour mixture to creamed mixture alternately with coffee mixture. Reserve ¼ to ½ cup candied fruit for garnish; stir remaining fruits and peels, raisins, walnuts, lemon peel, and vanilla into batter till smooth. Turn into two greased 8x4x2-inch loaf pans. Bake in 325° oven for 1¼ hours or till done. Cool in pans 10 minutes; remove from pans and cool on wire racks. Heat a little corn syrup; brush lightly over fruitcakes. Garnish tops with reserved candied fruit. If desired, fruitcakes can be wrapped in clear plastic wrap and stored overnight for ease in slicing. Makes 2 fruitcakes.

DATE ORANGE PUDDING RING

This tasty alternative for steamed pudding is pictured on the inside front cover—

¼ cup packed brown sugar
1½ teaspoons cornstarch
⅓ cup strong-brewed FOLGER'S Coffee
1½ cups (8 ounces) snipped pitted dates
1 11-ounce can mandarin orange sections, drained

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1½ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
¼ teaspoon ground cinnamon
¼ teaspoon ground ginger
⅛ teaspoon ground cloves
1½ cups fine dry bread crumbs
1 cup orange marmalade
1¼ cups strong-brewed FOLGER'S Coffee
½ cup cooking oil
Whipped cream (optional)

In small saucepan combine brown sugar and cornstarch. Add the ⅓ cup coffee; cook and stir till mixture thickens and bubbles. Remove from heat and add *¼ cup* of the dates; cool.

Arrange mandarin orange sections in bottom of well-greased 10-inch fluted tube pan. Pour thickened coffee mixture atop. Set pan aside.

In large bowl stir together flour, soda, salt, and spices. Add bread crumbs, marmalade, the 1¼ cups coffee, and the oil; mix well. Stir in the remaining dates. Gently spoon batter over fruit in pan. Bake in 350° oven for 50 minutes or till done. Cool in pan 10 minutes; invert pudding ring onto serving plate. Serve warm with a dollop of whipped cream atop, if desired. Makes 12 to 16 servings.

AUTUMN APRICOT CAKE

Enjoy the traditional holiday taste treats featured here and on pages 44 and 45 with gathered friends and family. They also make joyous gifts during any holiday celebration.

½ cup snipped dried apricots
½ cup light raisins
¼ cup sugar
2 cups strong-brewed FOLGER'S Coffee

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1½ cups sugar
1 8-ounce package cream cheese, softened
1 cup butter or margarine
1½ teaspoons vanilla
4 eggs
2¼ cups sifted cake flour
1½ teaspoons baking powder
½ cup chopped pecans
1 tablespoon cornstarch

In saucepan combine apricots, raisins, the ¼ cup sugar, and the coffee; bring to boiling. Reduce heat; cover and simmer 15 to 20 minutes. Drain well, reserving 1 cup coffee liquid; set fruit aside. Cream together the 1½ cups sugar, cream cheese, butter or margarine, and vanilla. Add eggs, one at a time, beating well after each addition. Sift together cake flour and baking powder. Add to creamed mixture; blend well. Fold in reserved fruit mixture and pecans. Turn into well-greased and floured 10-inch fluted tube pan. Bake in 325° oven for 65 to 70 minutes. Cool completely. Invert; remove from pan.

Serve with *Coffee-Apricot Sauce:* In saucepan stir reserved coffee liquid into cornstarch. Cook and stir till mixture thickens and bubbles. Cool slightly. Serve over slices of cake. Makes 12 to 16 servings.

GRANDMA'S BEST GINGERBREAD

½ cup packed brown sugar
½ cup shortening
½ cup molasses
1 egg
1½ cups all-purpose flour
¾ teaspoon ground ginger
¾ teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
½ cup strong-brewed FOLGER'S Coffee, cooled

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½ cup granulated sugar
1 tablespoon cornstarch
⅛ teaspoon salt
⅛ teaspoon ground nutmeg
1 cup strong-brewed FOLGER'S Coffee

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2 tablespoons butter or margarine
2 tablespoons lemon juice

In mixer bowl cream together brown sugar and shortening till light and fluffy. Add molasses and egg; beat well. Stir together flour, ginger, cinnamon, the ½ teaspoon salt, the baking powder, and soda. Add to creamed mixture alternately with the ½ cup coffee, beating well after each addition. Pour batter into greased and floured 9x1½-inch round cake pan. Bake in 350° oven for 35 to 40 minutes, or till done.

Serve warm with *Lemon Sauce:* In saucepan combine the granulated sugar, cornstarch, the ⅛ teaspoon salt, and the nutmeg. Add the 1 cup coffee. Cook and stir till mixture thickens and bubbles. Remove from heat. Blend in butter or margarine and the lemon juice, stir till butter melts. Makes 8 servings.

IRISH COFFEE SOUFFLÉ

¼ cup sugar
1 envelope unflavored gelatin
1¼ cups strong-brewed FOLGER'S Coffee, cooled
3 egg yolks
¼ cup Irish whiskey
1 1½-ounce envelope dessert topping mix
3 egg whites
¼ cup sugar
Whipped topping
Ground cinnamon
Chocolate curls

In saucepan combine the first ¼ cup sugar and gelatin. Add cooled coffee. Bring to boiling, stirring till gelatin dissolves. Remove from heat. Beat egg yolks till thick and lemon-colored. Stir *¾ cup* of the hot gelatin mixture into yolks; return all egg mixture to saucepan. Cook and stir over low heat till mixture coats metal spoon, about 2 to 3 minutes. Remove from heat; stir in whiskey. Chill till partially set, stirring occasionally. Prepare topping mix according to package directions; fold into gelatin. Beat egg whites to soft peaks (tips curl over). Gradually add remaining ¼ cup sugar beating to stiff peaks (tips stand straight). Fold into gelatin mixture. Turn into 4-cup soufflé dish with foil collar. Cover; chill 6 hours. Remove collar. Garnish with additional whipped topping, cinnamon, and chocolate curls. Makes 6 servings.

PUMPKIN YEAST BREAD

3¼ to 3½ cups all-purpose flour
2 packages active dry yeast
½ teaspoon ground ginger
¼ teaspoon ground nutmeg
⅛ teaspoon ground cloves
¾ cup hot strong-brewed FOLGER'S Coffee
¼ cup packed brown sugar
2 tablespoons butter or margarine
1½ teaspoons salt
½ cup canned pumpkin
¾ cup raisins

In large mixer bowl combine *1½ cups* of the flour, the yeast, and spices. In bowl stir together hot coffee, brown sugar, butter or margarine, and salt till butter is almost melted and mixture cools to 115°. Add to flour mixture in mixer bowl; add pumpkin. Beat at low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. Stir in raisins and enough of the remaining flour as you can mix in with a spoon. Turn out onto lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape into a ball. Place in lightly greased bowl; turn once. Cover; let rise in warm place till double (1 hour). Punch down; cover and let rest 10 minutes. Shape into loaf; place in greased 8x4x2-inch loaf pan. Cover; let rise till double (30 minutes). Bake in 375° oven for 35 to 40 minutes. Remove from pan; cool on wire rack. Makes 1 loaf.

COFFEE NOEL

8 sugar cubes
4 whole cloves
Peel of one orange with white membrane removed
Peel of one lemon with white membrane removed
2 cups brandy
4 cups hot brewed FOLGER'S Coffee

In chafing dish combine sugar, cloves, orange and lemon peels, and brandy. Heat till warm. Spoon some of the brandy into a ladle. Set aflame. Lower ladle into dish. Slowly pour in coffee. Stir gently. Serve in cups. Makes 8 servings.

APRICOT CRESCENT

1 cup chopped dried apricots
¾ cup strong-brewed FOLGER'S Coffee
½ cup sugar
¼ cup chopped mixed candied fruits and peels
¼ cup chopped walnuts
2 cups all-purpose flour
1 tablespoon sugar
1 tablespoon baking powder
1 teaspoon salt
¼ cup shortening
2 eggs
⅓ cup strong-brewed FOLGER'S Coffee, cooled
1 tablespoon butter or margarine, melted
1 tablespoon sugar
¼ teaspoon ground cinnamon

Combine apricots, the ¾ cup coffee, the ½ cup sugar, and fruits and peels. Bring to boiling; boil gently, uncovered, till thick, 10 to 15 minutes, stirring frequently. Mix in nuts. Set aside to cool. Stir together flour, the first 1 tablespoon sugar, the baking powder, and salt. Cut in shortening till mixture is crumbly. Separate 1 egg; set white aside. Beat together yolk and remaining whole egg; stir into the ⅓ cup coffee. Add to dry ingredients, stirring just till moistened. Knead on lightly floured surface (8 to 10 strokes). Roll dough to a 16x8-inch rectangle. Brush with butter or margarine. Spread with filling mixture. Roll up jelly-roll fashion, starting with long side. Seal seam. Place, seam side down, on greased baking sheet. Curve into crescent shape. Make slashes 1 inch apart just through top. Beat reserved egg white lightly; brush over dough. Top with 1 tablespoon sugar and cinnamon. Bake in 425° oven 15 to 20 minutes. Makes 1 loaf.

BRANDIED COFFEE NOG

2 slightly beaten egg yolks
1½ cups strong-brewed FOLGER'S Coffee
1 cup light cream
2 tablespoons light corn syrup
¼ cup brandy
¼ cup light corn syrup
¼ cup strong-brewed FOLGER'S Coffee
2 egg whites
Freshly ground nutmeg

In large saucepan combine egg yolks, the 1½ cups coffee, the light cream, and the 2 tablespoons light corn syrup. Heat and stir till mixture thickens slightly and almost boils. Remove from heat; stir in brandy. In small saucepan heat the ¼ cup light corn syrup and the ¼ cup coffee to boiling. Boil gently, uncovered, 2 minutes. Beat egg whites to soft peaks (tips curl over). Gradually add the hot syrup mixture, beating till stiff peaks form (tips stand straight). Fold egg white mixture into cream mixture. Pour into mugs. Sprinkle with nutmeg. Makes 8 servings.

MOCHA EGGNOG DELUXE

1 quart dairy eggnog, chilled
1 pint chocolate ice cream, softened
2 cups strong-brewed FOLGER'S Coffee, chilled
½ cup rum
1 cup whipping cream
Shaved chocolate
Ground nutmeg

In large mixing bowl, combine chilled eggnog, softened ice cream, chilled coffee, and rum. Blend mixture together thoroughly. Whip cream till soft peaks form; fold into eggnog mixture. Pour into punch bowl; top with chocolate and nutmeg. Makes 12 to 16 servings.

NO-BAKE FRUITCAKE

1 cup tiny marshmallows
½ cup evaporated milk
1 teaspoon finely shredded orange peel
½ cup strong-brewed FOLGER'S Coffee
3½ cups graham cracker crumbs (49 square crackers)
1½ cups (8 ounces) snipped pitted dates
1 cup (8 ounces) mixed candied fruits and peels, chopped
¼ cup maraschino cherries, sliced
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg

Combine marshmallows, evaporated milk, orange peel, and coffee. In large bowl combine cracker crumbs, dates, fruits and peels, marschino cherries, and spices. Add coffee mixture; blend well. Line a 5-cup mold with foil or plastic wrap, extending wrap above sides. Press graham cracker mixture firmly into mold. Cover tightly with foil. Chill overnight before serving. Store in refrigerator. Makes 10 servings.

HOMEMADE COFFEE LIQUEUR

1½ cups FOLGER'S Coffee Concentrate, recipe page 10
1½ cups granulated sugar
1½ cups packed brown sugar
1 ⅘-quart bottle vodka
2 teaspoons vanilla

In saucepan combine coffee concentrate and sugars. Simmer gently, uncovered, for 10 minutes. Remove mixture from heat; cool. Pour half into each of two 1-quart jars. Stir half the vodka and vanilla into each jar. Cover; let stand at room temperature a few days. Makes about 6 cups.

SPICED COFFEE

1 cup FOLGER'S ground Coffee
6 sugar cubes
8 whole allspice
8 whole cloves
8 inches stick cinnamon

Combine coffee, sugar cubes, allspice, cloves, and cinnamon. Store in airtight container as a gift.

To make *Spice Coffee:* Place coffee mixture in coffee percolator basket; use 6 cups water. Brew according to manufacturer's directions. Makes 8 servings spiced coffee.

GLAZED CASHEWS

2 cups sugar
1 cup strong-brewed FOLGER'S Coffee
¼ teaspoon cream of tartar
2 cups (10 ounces) toasted cashew nuts
1 teaspoon vanilla

In 2-quart saucepan combine sugar, coffee, and cream of tartar. Cook and stir till sugar dissolves. Bring to boiling; boil till syrup reaches hard-crack stage (290°). Remove from heat; stir in cashews and vanilla. Drop by teaspoonfuls onto greased baking sheet to form clusters of 5 or 6 nuts. Makes about 1 pound candy.

HOLIDAY TODDY

1 tablespoon Homemade Coffee Liqueur, recipe page 45, or coffee liqueur
1 tablespoon almond liqueur
1 tablespoon bourbon
½ cup hot strong-brewed FOLGER'S Coffee
Whipped cream

In heat-proof glass combine liqueurs, bourbon, and coffee. Top with whipped cream. Makes 1 serving.

An Accent On Main Dishes

The great era of cattle-driving across the Texas plains to Kansas railheads only lasted twenty years (roughly from 1865 to 1885). However the folklore surrounding the cowpuncher, trail boss, and chuckwagon seem to rate a major part of American history. Rediscover hearty eating with sumptuous ***Spiced Apricot Ribs*** *and* ***Mustard-glazed Country Ribs,*** *right. The essence of coffee makes for out-of-the-ordinary dining.*

SPICED APRICOT RIBS

To test the balance of the meat on the spit rod, hold one end of the rod in the palm of each hand and turn slowly. If the meat flops or turns unevenly, readjust holding forks or rod as necessary till the meat turns evenly—

1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground coriander
½ teaspoon paprika
¼ teaspoon pepper
4 pounds pork loin back ribs or spareribs
Hickory chips

• • •

1½ cups brewed FOLGER'S Coffee
1 cup apricot preserves
¼ cup orange juice
2 tablespoons lemon juice

Combine salt, ginger, coriander, paprika, and pepper; rub into meaty side of ribs. Cover and refrigerate for 2 hours. About an hour before cooking time, soak hickory chips in enough water to cover. Lace ribs accordion-style on spit rod. Secure the ribs with holding fork. Arrange hot coals on both sides of a shallow foil drip pan. Drain hickory chips; sprinkle some over coals. Attach spit; position drip pan under meat. Turn on motor; lower the grill hood or cover with foil tent. Grill ribs over hot coals about 1 hour or till done. Sprinkle the coals with dampened hickory chips every 20 minutes.

Meanwhile, in medium saucepan combine coffee, apricot preserves, orange juice, and lemon juice. Bring to boiling; reduce heat and boil gently, uncovered, 30 minutes or till thickened. Brush ribs frequently with apricot glaze during last 15 minutes of cooking. Remove meat from rod; cut spareribs into serving-size pieces. Heat and pass the remaining glaze to spoon over meat. Makes 4 servings.

MUSTARD-GLAZED COUNTRY RIBS

4 pounds pork country-style ribs
½ cup sugar
½ cup vinegar
⅓ cup prepared mustard
¼ cup chopped onion
2 cloves garlic, minced
2 teaspoons salt
1 teaspoon ground turmeric
½ teaspoon celery seed
1 cup strong-brewed FOLGER'S Coffee
1 medium onion, thinly sliced

In large saucepan or Dutch oven pour enough water over ribs to cover. Bring to boiling; reduce heat. Cover; simmer for 45 minutes. Drain well. Meanwhile, in small saucepan combine sugar, vinegar, mustard, chopped onion, garlic, salt, turmeric, and celery seed. Stir in coffee. Bring to boiling; reduce heat and simmer, uncovered, for 30 minutes. Place drained ribs, meaty side up, in shallow roasting pan. Brush some of the mustard mixture over ribs. Roast, uncovered, in 350° oven 15 minutes. Top with sliced onion and some additional sauce. Roast 15 minutes more, basting occasionally. Reheat remaining sauce; pass with ribs. Makes 4 to 6 servings.

COFFEE-SOY GLAZE

½ cup packed brown sugar
1 tablespoon cornstarch
⅔ cup strong-brewed FOLGER'S Coffee
¼ cup soy sauce
3 tablespoons wine vinegar

Combine sugar and cornstarch. Add coffee, soy, and vinegar. Cook and stir till thickened and bubbly. Use to baste spareribs or pork chops during last 15 minutes of barbecuing. Makes about 1 cup sauce.

LAMB SHISH KEBABS

Pictured on the inside front cover—

½ cup chopped onion
½ cup strong-brewed FOLGER'S Coffee
2 tablespoons lemon juice
2 tablespoons olive oil
1 teaspoon salt
¼ teaspoon dried thyme, crushed
⅛ teaspoon pepper
1½ pounds boneless lamb, cut in 1-inch pieces

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Boiling water
12 large fresh mushrooms
2 medium green peppers, cut in 1½-inch pieces
12 cherry tomatoes

To make marinade: In bowl combine onion, coffee, lemon juice, olive oil, salt, thyme, and pepper. Add meat. Cover and refrigerate several hours or overnight.

Drain meat, reserving marinade. Pour some boiling water over mushrooms; let stand 1 to 2 minutes, then drain. Thread meat on skewers alternately with green pepper and mushrooms. Grill over hot coals for 10 to 12 minutes brushing with marinade and turning skewers often. Add cherry tomatoes to skewers; grill 1 to 2 minutes more. Makes 6 servings.

HAM WITH RED-EYE GRAVY

Traditional Southern fare—

3 slices country ham, sliced ⅛ inch thick
Lard or ham fat or cooking oil
½ cup hot strong-brewed FOLGER'S Coffee

Cut ham slices in half. Trim the fat from ham slices, reserving trimmings. In skillet cook trimmings till crisp and about 2 tablespoons drippings accumulate; discard trimmings. (If necessary, add enough cooking oil or lard to make 2 tablespoons drippings.) In skillet cook ham in hot drippings till ham is browned on both sides and fat on ham is translucent, about 5 minutes per side. Remove ham to warm platter; keep warm. Remove drippings to a bowl, keep warm. Heat skillet till very hot. Add coffee quickly, taking care to avoid splattering. Cook, scraping pan to remove crusty bits, till mixture boils vigorously. Continue cooking about 3 minutes, or till mixture is reduced by half. Pour mixture into bowl with drippings. Gravy will form two layers. Serve hot over ham slices. Makes ⅓ cup gravy.

SAUCY PORK CHOPS

4 loin pork chops, cut ½ inch thick
3 green onions, sliced
Salt
Pepper
½ cup brewed FOLGER'S Coffee

• • •

½ cup dairy sour cream
1 4-ounce can sliced mushrooms, drained

Trim fat from chops. In skillet cook trimmings till about 1 tablespoon fat accumulates; discard trimmings. Add chops and onion; brown chops on both sides. Season with a little salt and pepper. Add coffee. Cover; simmer 35 to 45 minutes or till tender. Transfer chops to heated platter. Keep pork chops warm.

If necessary, over high heat, stir and boil pan juices till mixture measures about ¼ cup. Stir some of the hot mixture into the sour cream; return all to skillet with the drained mushrooms. Heat through, stirring constantly. Do not boil. Spoon a little of the mushroom-sour cream sauce over the chops; pass remainder. Makes 4 servings.

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